

# 櫻くろさわ

KEYAKI KUROSAWA



## MEAL MENU

Thank you for your understanding that the menu may be change without notice due to matter of ingredients.







## SASHIMI

- Assortment of Sashimi of the day JPY 1,650 ~



## TRADITIONAL DISHES

- OKARA JPY 550
- YASAI OHITASHI JPY 500  
Cooked and lightly marinated seasonal vegetables
- DASHI-MAKI TAMAGO JPY 900  
Japanese style omelet served with grated White Radish
- NIN-NIKU OIL-YAKI JPY 1,000  
Sautéed Garlic, Shiitake-mushroom, Black Pork and soybean paste topped with chopped Cabbage
- NIKU-JAGA JPY 1,300  
Simmered Black Pork, Potato and vegetables
- BUTA KAKU-NI JPY 1,300  
Softly simmered Black Pork



## SNACKS

- YAKI-MISO JPY 500  
Roasted soybean paste stuffed with Buckwheat seeds and Japanese herbs
- OBORO TO-FU JPY 550  
Home maid Soybean Curd
- YAKI-NORI JPY 550  
Lightly roasted dried Laver served with Japanese Horseradish and soy sauce
- MOZUKU JPY 550  
“Mozuku” Seaweed dressed with vinegar sauce
- ITA-WASA JPY 660  
Steamed Japanese style Fish cake served with Japanese Horseradish and soy sauce
- TUKEMONO MORI JPY 650  
Assortment of pickled vegetables
- GYU-SUJI PON-ZU JPY 770  
Softly simmered Black Beef Tendon dressed with Japanese vinegar sauce
- BAKURAI JPY 900  
Salted Sea Squirt and guts of Sea Cucumber
- YUBA-SASHI JPY 1,000  
Sashimi of Soymilk Skin served with Japanese Horseradish and soy sauce
- KOMOCHI-KOMBU JPY 900  
Lightly marinated Herring roe and Seaweed





## VEGETABLE DISHES

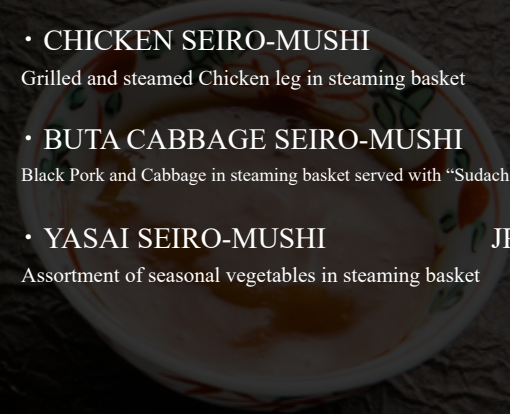
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- **CABBAGE AND MISO** JPY 600  
Fresh Cabbage served with garlic soybean paste sauce
- **FRUIT TOMATO SALAD** JPY 900  
Assortment of Fruit Tomato and vegetables
- **KAISEN SALAD** JPY 1,300  
Assortment of seasonal vegetables and Seafood

## STEAMED DISHES

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- **SHU-MAI** JPY 700  
Steamed stuffed Black Pork Chinese Dumplings in steaming basket
- **CHICKEN SEIRO-MUSHI** JPY 1,000  
Grilled and steamed Chicken leg in steaming basket
- **BUTA CABBAGE SEIRO-MUSHI** JPY 1,100  
Black Pork and Cabbage in steaming basket served with "Sudachi" citron
- **YASAI SEIRO-MUSHI** JPY 1,400 ~  
Assortment of seasonal vegetables in steaming basket







## INGREDIENTS FROM THE SEA

Ask the staff for the menu

## INGREDIENTS FROM THE MOUNTAINS

- BUTA-KUSHI JPY 500  
Grilled Kebab-style Black Pork Ribs
- BUTA-TSUKUNE JPY 550  
Grilled Kebab-style minced Black Pork ball
- TORI TEBASAKI JPY 900  
Grilled Chicken wing
- TORI MOMO YAKI JPY 950  
Grilled Chicken Teriyaki (with scent of soy sauce and sugar) or simply with salt
- WAGYU STEAK JPY 3,000  
Black Beef Loin steak

## GRILLED DISHES

- SHIITAKE YAKI JPY 900  
Grilled Shiitake mushroom
- NIN-NIKU YAKI JPY 500  
Grilled Kebab-style Garlic
- NAGA-IMO ISOBE JPY 600  
Roasted Yam wrapped with Laver
- YAKI-NASU JPY 700  
Baked Eggplant dressed with shredded dried Bonito and soy sauce

## SHABU-SHABU POT (A LA CARTE)

- BUTA BARA SHABU-SHABU JPY 5,600  
(FOR 2 PERSONS)  
Black Pork Ribs 160g, Potherb Mustard, Shiitake mushroom
  - BUTA LOIN SHABU-SHABU JPY 6,600  
(FOR 2 PERSONS)  
Black Pork Loin 160 g, Potherb Mustard, Shiitake mushroom
  - USHI LOIN SHABU-SHABU JPY 7,600  
(FOR 2 PERSON)  
Black Beef Loin 160g, Potherb Mustard, Shiitake mushroom
- \* Supplementary Potherb Mustard and Shiitake mushroom JPY 1,000

\* EACH SHABU-SHABU POT CAN BE PROVIDED FOR 1 PERSON





## FRIED DISHES

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- EBI TEMPURA JPY 1,400  
Deep fried Tempura of Shrimp
- EBI KAKI-AGE JPY 1,100  
Deep fried Tempura stuffed with Small Shrimps and vegetables
- YASAI KAKI-AGE JPY 800  
Deep fried Tempura stuffed with seasonal vegetables
- YASAI TEMPURA JPY 1,000  
Assortment of deep fried Tempura of seasonal vegetables
- TEMPURA MORI JPY 1,500  
Assortment of deep fried Tempura

## RICE DISHES

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- SHIME-SABA ZUSHI JPY 1,650 / JPY 1,000 (HALF)  
Pickled Mackerel Sushi
- ONIGIRI JPY 400  
Simple Rice Ball served with soybean paste

## DESSERTS

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- CUSTARD PUDDING
- CUSTARD PUDDING JPY 660
- CUSTARD PUDDING WITH SCENT OF GREEN TEA JPY 660
- CREMA CATALANA JPY 660
- ICE CREAM
- TODAY'S ICE CREAM JPY 500
- SORBET
- TODAY'S SORBET JPY 500
- DESSERT OF THE MONTH  
Please ask for the detail to our attendants





★ Limited quantity

## SET MENU FOR LUNCH

- TEN-SOBA ZEN JPY 2,000  
★ Assortment of Tempura, Rice, Miso soup, Cooked dish, Japanese pickles and small portion Soba noodle
- ABURI-SOBA ZEN JPY 1,500  
★ Grilled Fish, Rice, Miso soup, Japanese pickles, Cooked dish and small portion Soba noodle
- NI-ZAKANA SOBA ZEN JPY 1,500  
★ Simmered Fish, Rice, Miso soup, Japanese pickles, Cooked dish and small portion Soba noodle
- OYAKO SOBA ZEN JPY 1,500  
★ Simmered Chicken and Egg, Rice, Miso-soup, Japanese pickles, Cooked dish and small portion Soba noodle
- TEMPURA ZEN JPY 1,500  
★ Assortment of Tempura, Rice, Miso soup, Japanese pickles, Cooked dish
- ABURI ZEN JPY 1,000  
Grilled Fish, Rice, Miso soup, Cooked dish and Japanese pickles
- NI-ZAKANA ZEN JPY 1,000  
Simmered Fish, Rice, Miso soup, Cooked dish and Japanese pickles
- OYAKO-NI ZEN JPY 1,000  
Simmered Chicken and Egg, Rice, Miso-soup, Japanese pickles and Cooked dish

\* We provide seasonal set menu as well so please don't hesitate to ask.





## 🍱 RICE BOWL FOR LUNCH

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• KURO-BUTA DON RED JPY 1,000

Rice bowl topped with soy-sauce flavored grilled Black Pork Ribs

• KURO-BUTA DON WHITE JPY 1,000

Rice bowl topped with salt flavored grilled Black Pork Ribs

• KURO-BUTA DON BLACK JPY 1,000

Rice bowl topped with soybean paste flavored grilled Black Pork Ribs

\* Small portion of Rice bowl topped with grilled Black Pork Ribs can be added to each Soba noodle (JPY 450, only available for each Soba noodle)

## 🍱 CLASSIC DISHES FOR LUNCH

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Ask the staff for the menu

## 🍱 SWEETS FOR LUNCH

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• CUSTARD PUDDING JPY 650

• CUSTARD PUDDING WITH SCENT OF GREEN TEA JPY 650

• ICE CREAM JPY 500